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Questionnaire for Brewer`s Yeast Propagation

Address

Company _____
 Contact _____
 City / Postal Code _____
 Address _____
 Country _____
 Phone: _____
 Fax _____
 E-Mail _____

1. Propagation tank (installed)

1.1 Tank volume _____ hl ZKT Dished bottom
 1.2 Working volume _____ hl Ratio _____ %
 1.3 Height _____ m Diameter _____ m
 1.4 Head space tank-ceiling _____ m Free space floor-tank bottom _____ m

2. Aeration design

2.1 Existing system Static sparger Loop / venturi _____ m³/h
 2.2 Specific aeration flow per minute _____ vvm
 2.2 Air supply Compressed air _____ bar Blower power _____ KW
 2.3 Control regime air flow Dissolved oxygen Head pressure
 2.4 Setpoint dissolved oxygen concentration _____ mgO₂/l Temperature _____ °C

3. Propagation steps

3.1 Start-up concentration _____ 10⁶ cells/ml Final concentration _____ 10⁶ cells/ml
 3.2 Inoculation volume _____ l Inoculation vessel: Carlberg flask Pre-propagator
 3.3 Propagation time _____ h Pure cultures/week _____
 3.4 Fresh yeast storage capacity _____ hl Storage tanks _____
 3.5 Yeast type Top fermented Bottom fermented



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4. Brewing capacity specifications

- 4.1 Brewing tank total volume _____ hl Number of tanks _____
- 4.2 "Sud" volumen per day _____ hl Number of suds _____
- 4.3 No of "suds" per week _____ "suds" started with Fresh yeast _____ No of suds
- 4.4 Tank cycle _____ days Harvest yeast _____ No of suds
- 4.5 Start-up concentration _____ Mill. cells/ml Processtemp. _____ °C

5. Wort specifications for propagation

- 5.1 Wort used in propagation _____ sterilized _____ hl
- 5.2 Extracts _____ % from whirlpool _____ hl